



# ELIZABETH'S RESTAURANT

Established 1992

## TAPAS MENU

Bread & Olive Oil - 2.50

EACH TAPA - 4.95 or TO SHARE – 8.50

Tabla de Jamon Iberico (only to share)  
Jamon Iberico, Manchego y Tortilla (only to share)

### Fish & Seafood

Mejillones Rellenos – mussels filled with parsley, garlic & white wine

Gambas al Pil Pil – prawns with garlic & chilli (peeled)

Queso Frito con Salmon – deep fried Brie, smoked salmon, red fruit coulis

### Vegetable Tapas

Berenjenas Fritas, Queso de Cabra y Miel - fried aubergines, goats cheese & honey – Signature Dish

Tortilla - Spanish potato omlette

Risoto con Champinones Silvestres – wild mushroom risotto & truffle oil

Patatas Bravas - potatoes, spicy tomato sauce

Espinacas con Huevo de Pato y Mayonesa de Mostaza – duck egg, spinach, mustard mayo, pine nut

### Meaty Tapas

Chistorra al Vino – Spanish sausage in wine (Catalonian delicacy)

Conejo con Sidra Asturiana – rabbit in Asturian cider (only to share)

Lomo de Cerdo Iberico con Frutos Secos – Iberian loin of pork, apricot sauce

Ternera Asada – braised steak, Pedro Jimenez sherry reduction (only to share)

### Postres – Desserts

Manchego Cheese - with dry fruit & membrillo (quince)

Crema Catalana - Spanish crème brulee

Fresas al Vino – strawberries in red wine

Chocolate con Churros